

GLOSSARY OF RAILROAD SLANG
Reproduced by the courtesy of Railroad Magazine

Alley – Clear track
Beanery Queen – Waitress
Bee Hive – Yard Office
Bell Bottom Brakemen – College Students
Bug Torch – Trainman's Lantern
Car Wacker – Car Repairman
Clownwagon – Caboose
Dick – Railroad Detective
Gandy Dancer – Track Laborer
Garden – Freight Yard
Hay Burner – Hand Oil Lantern
Hitting the Grit – Falling Off a Car
Main Pin – An Official
Palace – A Term Applied to the Caboose
Possum Belly – Tool Box Under Caboose
Rattler – Freight Train
Red Ball – Fast Freight
Red Onion – Railroad Eating House
Side Door Pullman – Box Car
Smoker – Locomotive
Snoozer – Pullman Car
Teakettle – Usually Applied to Leaking Old Locomotives
The Hook – The Wrecker

“THE HISTORY OF CABOOSES”

In the realm of railroad jargon, it's a glory wagon, a crummy, a cabin car, a chariot, a monkey wagon and/or any of a few other descriptive terms. Keeping with railroad perfectionism, there can really be no train without a caboose, for it's the caboose that is the crews home away from home. It's the railcar that puts the finishing touch on the preceding units.

The word “caboose” itself seems to have its beginning from the mid 18th century, where the terms “cambose” or “camboose” were documented. By the late 1850's, the word “caboose” evolved and was used in railroad context. In essence, the caboose was a mobile shack. It was discovered that the clearance of a few feet above the roof of the caboose lent itself to an ideal vantage point to see the rest of the train. Hence the cupola was born.

CABOOSE RIB ROOM

- ◆ Perfect for business meetings, wedding rehearsals, birthday parties, softball teams or family gatherings.
- ◆ Private seating up to 30 people.
- ◆ Complete catering service available.

CATERING

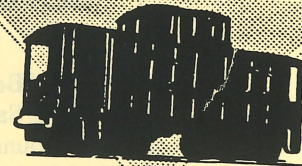
If you love that great Smokehouse flavor, but can't bring your group here, The Caboose Smokehouse can come to you! Our catering services offer a variety of selections, one of which is sure to fill your special needs. From quick pick-up to full service BBQ, Caboose Smokehouse is here to serve you. 10-500 people

For a full catering menu or any special request, ask the manager or give us a call.

**RAILHEAD DINING ROOM
CLUBCAR LOUNGE**

AT

**CABOOSE
SMOKEHOUSE**



MENU

DEPARTURES:

RAILHEAD DINING

LUNCH 11:00 AM TO 4:00 PM
MONDAY - SATURDAY
SUNDAY 11 AM TO 6 PM
DINNER 4:00 PM TO 9:00 PM
MONDAY - THURSDAY
4:00 PM TO 10:00 PM
FRIDAY - SATURDAY
SUNDAY 11 AM TO 6 PM

CLUBCAR 11:00 AM TO CLOSING

**CARRYOUT, CATERING, PRIVATE DINING
ARE ALL AVAILABLE, JUST ASK.**

RAILROAD OFFICE:

608 W. SEMINARY, BLOOMINGTON, IL
Ph. (309) 829-7895 - FAX (309) 829-5304

“HARD TO FIND, BUT WORTH YOUR TIME”

CABOOSE SMOKEHOUSE
"People On The Right Track Meet at The Railhead"
DINING ROOM AND LOUNGE OPEN ALL AFTERNOON

"ALL ABOARD"

Platter of Ribs, (St. Louis Style) ½ Slab	\$7.49
Smoked to perfection 3 Bone Slab	\$3.79
Jalapeno Poppers/ ranch dressing	\$4.59
Chicken Wings, hot and spicy 1lb.	\$3.49
Onion Rings	\$3.69
Caesar Salad 'The Classic'	\$2.49
/Smoked Chicken Breast	\$3.99
Rib Trimmings	\$3.99
Chicken Livers 'Caboose Tradition',	\$3.49
Chicken Gizzards	\$3.49

SHORT EXCURSIONS

*Sandwich Plates all Served with either
 Baked Beans, Potato Salad or
 Cole Slaw, and Corn Bread Muffin*

Sliced Beef Brisket	\$3.49
Pulled Pork Sandwich	\$3.29
Smoked Country Ham	\$3.49
Smoked Turkey Breast	\$3.29
2 Meat Sandwich	\$3.49
Beef, Pork, Ham or Turkey	
Caboose Burger (6 oz) ground chuck	\$3.49
Add Cheese	\$3.69
Smoked Spicy Link	\$3.49
Chicken Breast	\$3.79

SIDE CAR

Corn Bread Muffins (2/butter)	\$.40
GM&O Toast (2 slices)	\$.40
Potato Salad ind. .75 qt.	\$2.49
Baked Beans ind. .75 qt.	\$2.49
Creamy Cole Slaw ind. .75 qt.	\$2.49
Smokehouse Fries ind. .95 bskt.	\$2.79
Corn on the Cob (Seasonal)	\$.40

EXTRA STOP

Chili Cup \$1.49 Bowl	\$1.99
Brunswick Stew Cup \$1.49 Bowl	\$1.99
Soup o' Day (seasonal) Cup \$1.49 Bowl	\$1.99
Garden Salad	\$1.99
Caesar Salad	\$2.49
/Chicken Breast	\$3.99
TRY A DESSERT:	
Strawberry Shortcake	\$1.99
Chocolate Cake	\$1.99

Spices and rubs used in our unique cooking process
 create a reddish color in our ribs, beef, chicken and
 pork....All meats are fully cooked!

The measure of TRUE BARBEQUE is how
 good the ribs are without sauce. Try them
 'naked' or, if you like, add one of our great
 sauces.

CONDUCTOR'S SPECIALS

Caboose Smokehouse Ribs-Our Specialty	
St. Louis Style Ribs from the Smoker	
<i>Includes Baked Beans, Cole Slaw and Corn Bread</i>	
4 Bone Platter	\$ 6.19
6 Bone Platter	\$ 8.49
Full Slab	\$14.99

STATION MASTER'S FAVORITE

Barbecue Platters	
<i>Includes Corn Bread and Choice of any 2:</i>	
<i>GM&O Toast, Potato Salad, Cole Slaw,</i>	
<i>Baked Beans, Lettuce Salad,</i>	
<i>Smokehouse Fries, Corn on The Cob</i>	
Georgia Chopped Pork Platter	\$5.99
Texas Beef Brisket Platter	\$5.99
BBQ Half Chicken Platter	\$5.99
Smoked Turkey Platter	\$5.99
Combo Platter (2 meats)	\$5.99

FROM 'OLD' CABOOSE MENU

(Ala Carte)	
Ribeye Steak 14oz	\$12.95
2 Smoked Center Cut Pork Chops	\$ 9.95
Catfish Filet	\$ 5.95
Batter Dipped Shrimp	\$ 7.95

Smoked Prime Rib Special
 Every Saturday 4PM

14 OZ	\$10.99
8 OZ	\$ 7.49
Include au jus, horse radish sauce, all other items ala carte	

MEAT BY THE POUND TO GO

Beef, Ham, Pork Ribs, Turkey,	
Beef Ribs / lb.	\$6.25
Smoked Spicy Link/lb.	\$4.75
Smoked Whole Chicken	\$5.25

DEPOT THIRST QUENCHERS

Iced Tea	\$.95
Coffee	\$.95
RC Cola	\$.95
Diet Rite	\$.95
Upper Ten	\$.95

All items FREE refills

15% Gratuity charged on tables of 8 or more

All items available for CARRYOUT or
 CATERING, just ask your server, or
 call 829-7895, fax 829-5304